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PATENT ABSTRACTS OF JAPAN

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(21)Application number : 01-050992 (71)Applicant : NAKANO VINEGAR CO LTD

(22)Date of filing : 04.03.1989 (72)Inventor : OMORI IWAO
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(54) FOOD MATERIAL UTILIZING BEAN CURD

(57)Abstract:

PURPOSE: To obtain the subject high-protein, low-caloric and tasty food material by adding and mixing bread crumbs and ground fish meat with bean curd regulated to a specific moisture content and forming the resultant mixture.

CONSTITUTION: The objective food material obtained by mixing 50-80wt.% bean curd regulated to 75-85wt.% moisture content with 5-25wt.% bread crumbs and 5-25wt.% ground fish meat and forming the resultant mixture.

LEGAL STATUS

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